



# TISH



## COCKTAILS 13.50

### Mango & Cardamom Spritz

*Vodka, Mango Puree, Hint of Spice*

### Tropical Sunset

*White Rum, Tropical Puree, Citrusy Kick*

### Pear & Thyme Collins

*Gin, Pear Puree, Thyme Syrup*

### Luxe Blushed Spritz

*Cherry Liqueur, White Wine, Citrus Notes*

## CLASSICS 14.50

### Espresso Martini

*Coffee, Tia Maria, Vodka, Vanilla*

### Margarita

*Tequila, Cointreau, Lime, Salt*

### Fig Negroni

*Campari, Gin, Martini Rosso*

### Amaretto Sour

*Almond Liqueur, Egg White, Bourbon*

## MOCKTAILS 8.50

### Mango Lemonade

*Mango, Pressed Lemon, Soda*

### Ginger Pineapple Zest

*Pineapple, Pressed Lime, Ginger Syrup, Soda*

### Apple Cinnamon Fizz

*Apple, Cinnamon Syrup, Lemonade, Pressed Lemon*

### TISH Shirley Temple

*Pomegranate Syrup, Lemonade*

## SPARKLING WINE

125 ML

Decollio Prosecco

9

## RED WINE

175 ML

Chateau Les Riganes, Bordeaux

9

Canaan, Cabernet Sauvignon

10.50

Chateau De Parsac, Rothschild, Bordeaux Blend

14

## ROSE WINE

175 ML

St Beatrice, Syrah

13

## WHITE WINE

175 ML

Chateau Les Riganes, Sauvignon Blanc

9

Teal Lake, Chardonnay

12.50

Goose Bay, Sauvignon Blanc

14

## BEERS

330 ML

Heineken, Alcohol Free Lager/ Netherlands

5

Alhambra, Lager/ Spain

6.50

Meantime Lager/UK

6.50

Maccabee, Lager/ Israel

7.50

*Tish Dairy Free Restaurant*

*A discretionary 12.5% service charge or 15% for parties of 8 or more will be applied to your bill and fairly distributed among all staff*

*Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes  
All wines and some of the cocktails may contain sulphites or other allergens*